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Small Batch Preserving Made Easy: Freezer And Fridge Jam, Jelly, Marmalade, Preserve And Conserve Recipes



Synopsis

ENJOY DELICIOUS PRESERVATIVE-FREE ALL NATURAL JAMS, JELLIES AND MARMALADES STARTING TODAY! Small Batch Preserving Made Easy brings brilliant preserving knowledge to your jam and jelly-ready kitchen. This book administers the essential knowledge you require as you move forward on your frugal preserving adventures, armed with a thick-bottomed pot and a barrel of delicious, shiny fruits. Learn the joys of pectin, the art of the fruit â œgellingâ • process, and how to create interesting, luxurious jellies and jams without the dismal inclusion of preservatives. Red, bursting strawberries, holiday-flavored apples and cranberries, brilliant figs and pecansâ ”this preserve book doesnâ™t pull any sweet spreading punches. Furthermore, with this book, you donâ™t require the complicated canning process; simply utilize your ready freezer or fridge for the preservation of your created jams and jellies for up to a year! Delicious, homemade preserves can be yours without complication, without calorie-rich preservatives, and with all the desired joy of fruity sweetness. Donâ™t waste another jelly-less day!SCROLL UP AND CLICK BUY TO DOWNLOAD YOUR COPY INSTANTLY

Book Information

File Size: 9341 KB

Print Length: 82 pages

Simultaneous Device Usage: Unlimited

Publisher: The Fruitful Mind (October 7, 2014)

Publication Date: October 7, 2014

Sold by:Â Digital Services LLC

Language: English

ASIN: B00OA25GK8

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #519,598 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #65

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#136 inÂ Books > Cookbooks, Food & Wine > Cooking Methods > Large Quantities #315

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Customer Reviews

This book is really well written with very easy to follow recipes. Even if you have never made jam before you should have no problem following the recipes in this book. Rose has produced recipes that go beyond strawberry and raspberry with wonderful combinations like Tropical Pineapple, Ginger Marmalade (I have already made it and it is yummy) and Fig and Pistachio Conserve. I will definitely be making more of these recipes and will recommend this book to anyone interested in making jams, jellies, preserves and conserves.

This has recipes that look good. The recipes are easy to make for intermediate cooks. The book is not for canning jam, this is for making fridge (3 week shelf life) or freezer jam (year shelf life until thawed, then 3 weeks in fridge). There are pictures, but the pictures do not seem to show finished product in all cases. There are pictures of cherry preserves next to a cranberry recipe, a recipe calling for diced plums that shows a picture of halved plums, whole pieces of lemon and peaches in two recipes calling for crushed or pulped fruits. Slightly odd. All recipes are complete and there are no glaring mistakes in verbiage editing other than a blueberry recipe suggests teaching a preserving technique to keep the preserves for longer than normal, but fails to show anything different.

Tomato Jam, Corn on the Cob Jelly, and Morning Glory Ginger Marmalade were some of the recipes that caught my attention. These aren't the recipes you find on the insert in the pectin boxes, but they are just as easy to follow. I downloaded this book expecting micro-recipe versions of every day preserves, and instead found creative recipes for small batches. Not what I was looking for, but I'm happy I found it.

This is a good time for this book to come out. The book starts with an introduction to small batch canning which is fairly simple yet yields great results. This gives you a good introduction to preserving and gets you prepared for the tasks ahead.. The next section explains the tools that you will need to start your canning plans. The tools are all easy to find and inexpensive. Next up is the fun stuff - the recipes. This book contains recipes for jams, jellies and marmalades. Also included are recipes for preserves and conserves. Some of my favorites are Sweet Summer Strawberry Jam and Ruby Rhubarb Marmalade. I have not tried these recipes yet but I have canned before and those two look like the ones I will try first. Unique to this recipe book is the pictures that accompany each recipe. They are bright and well done and will help you in deciding what you would like to start canning first. I recommend this book to Canners at all levels of experience. Well done.

I've always wanted to make jams and jellies for gifts for family and neighbors, but have been intimidated by the preserving process. This author provides clear and easy instructions for the beginner jam/jelly maker. I will definitely be making some of these this summer! Thanks!

I wouldn't have bought this book if I knew that all the recipes had to be stored in the refrigerator or freezer. I was looking for f canning or water bath recipes. Some flavors look interesting so I might try them and water bath process them since I am not new to canning. Feeling disappointed.

Read this book in no time very straight forward and informative. I liked that the author explained the difference in the products and the benefits of the process to produce natural foods for my family. Even if you never canned before this book takes you step by step thru the process. Also gives you a small list of supplies needed for all your canning needs. Can not wait to start going to get supplies as soon as I finish this review.

Not really thrilled with this book. It only has 25 recipies. I expected more. Most I will never use. It has a few combinations I may try. Paperback. I bought the Jam & Jelly Maker. Recipies I can use for it are still limited.

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